

# Welcome! to Smokin' on the Beaver



Saturday, September 24 in Atwood, KS, The Pride of the Prairie.

**We're glad to have you here for this 8th annual event!**  
**Food judging check-in schedule distributed with meat upon your arrival**

**When checking in, pick up wristbands for entry to meal & dance!**

## **GENERAL CONTEST RULES**

- Parking: To allow for improved public access, please park all vehicles (including RV's and campers) off the concrete on the north side of the Columbian Hall.
- Each team will consist of a chief cook and up to 2 assistants. *Volunteers to help serve evening meal will be greatly appreciated.*
- Teams may share cooking devices.
- Meat must be kept in ice below 40 degrees before cooking and a minimum of 170 degrees must be reached before serving.
- Meat can be picked up Friday evening or early Saturday morning inside the Hall.
- Contestants may begin cooking anytime Friday evening at contest site.
- Beans, open class meats, salsa, and sauces **MUST BE** furnished by the contestant, and 1 gallon of beans **MUST BE** donated to the evening meal.
- Please be prompt when turning in food for judging. All meat and beans must be turned in at assigned times.
- After turning in food for judging, contest cooks are responsible for turning in all remaining furnished food to the kitchen by 5:45 PM. It will be your responsibility to prepare the meat for the public meal.
- Large roasting pans will be provided and identified for each team.
- Winners will also be recognized with ribbons at the food serving areas.
- Please shred pork, slice brisket in thin, uniform slice. Separate the ribs and serve any remaining chicken.
- Donations of 'Fin, Fur, and Feather' (open) categories will be greatly appreciated.
- Each contestant must submit, in the provided numbered container, at least 5 **SMALL** separate portions of samples to be judged.
- To ensure fair & impartial judging, judges **WILL NOT** be allowed to fraternize with contestants.
- Judging criteria for meats will be as follows: Aroma, Appearance/Color, Texture, Taste, Overall
  - Aroma: *In your opinion, does it smell like barbecue?*
  - Appearance/Color: *Does each meat look like barbecue, and does it look appealing? (ie: smoke-ring in the brisket, pinkish tone of chicken, and redness of pork)*
  - Texture: *Is the meat moist, and is it cooked just right?*
  - Taste: *This is a personal preference, but the following should be considered; How is the smoke taste? the spice taste? and the overall palate appeal of the meat and spice combination?*
  - Overall: *The final criteria, what is the overall effect of the barbecue? What is your total impression?*
- Judging Criteria for beans and salsa:
  - Same as above
- Garnishes in judging boxes are permitted.
- To simplify judging, no sauce containers are permitted. Meats may be presented with or without sauce.
- In the Open Category, you may enter as many 'Fin, Fur & Feathers' category meats/fish as you want.
- Cleanliness of cooks is required. Please use common sense. Also, please keep your work and cooking areas sanitized. Also, keep your area clean and definitely clean up your area at the conclusion of contest.
- Please, be discreet with alcoholic beverages; avoid excessive use of alcohol and refrain from displaying containers to the public.